

HOT CROSS BUN AND BUTTER PUDDING

This Easter version of a classic British desert will ensure that you do not look at hot cross buns the same way in the future.

1. To make the custard, gently whisk the egg yolks, whole eggs and caster sugar together in a large mixing bowl.
2. Place a pan on a low heat and then add the halved vanilla pod (with seeds), milk and cream. Bring to a simmer for 5 mins and then take off the heat and remove the vanilla pod.
3. Then, add the milk and cream to the egg mixture and mix well.
4. Cut the hot cross buns in half and then butter well and then layer the hot cross buns in an ovenproof dish. Pour the custard over the buns and leave to stand for 15 minutes. Preheat the oven to 180C/355F/Gas 4.
5. Mix the demerara sugar with the mixed spice and then sprinkle over the top of the mixture along with the dried sultanas. With a small teaspoon place little drops of marmalade over the top of the pudding.
6. Place the dish into the pre-heated oven and bake for 25-30 minutes, or until the custard has set. Allow the pudding to rest and enjoy.



Ingredients

300ml double cream
300ml whole milk
6 free-range egg yolks
2 free-range eggs
150g golden caster sugar
1 vanilla pod split in half
40g soft butter
8 hot cross buns, halved
3tbsp orange marmalade
2tbsp demerara sugar
¼ tsp mixed spice
25g dried sultanas